

Catering Menu

\$200 FOOD AND BEVERAGE MINIMUM

Carolina Chopped Pork Sandwich w/slaw	\$5.50
Sliced Beef Brisket w/pickled onions	\$7.50
Chopped Beef Brisket	\$7.50
SC Pulled Chicken	\$7.50
Sliced BBQ Chicken Breast - <i>requires a 48 hours notice</i> (SC Mustard or Midwood Style)	\$5.50
St. Louis Style Pork Ribs	\$11.00

Add Extra Meats or Double your Choice!

Sauces: South Carolina Mustard, Eastern NC Vinegar,
Midwood Signature & Spicy Habanero

HOUSE MADE SIDES \$3

Classic Mac & Cheese • Potato Salad • Pork & Beans • Cucumber Salad
Smoked Vegetable Medley • Collard Greens • Coleslaw • Bacon Wrapped Jalapenos

A LA CARTE ITEMS

Midwood Chopped Salad	\$3.00 per guest
Romaine lettuce, smoked corn, tomatoes, black beans, carrots, cucumbers and shredded cheddar cheese. Served with your choice of dressing	
Dressings - Blue Cheese - Honey Mustard - Avocado Green Goddess - Buttermilk Ranch Balsamic Vinaigrette - Chipotle Ranch - Honey-Apple Cider Vinaigrette	
Smoked Wings • Served with BBQ Ranch	\$3.50 per portion
BBQ Queso • 20 person minimum	
Rich homemade cheese dip served plain or with your choice of pulled pork or shredded beef brisket. - Served with Tortilla Chips	\$2.95/guest plain \$3.95/guest w/meat
Bacon Wrapped Jalapenos	\$1.50 Each
SLIDERS - <i>requires a 48 hours notice</i>	
Carolina Pork	\$4.95 for 2
Pulled Chicken	\$5.95 for 2

DESSERTS

*1/2 pan feeds approximately 12-15 people

Pecan Cobbler *1/2 Pan \$45 • Banana Pudding *1/2 Pan \$35 - Full Pan \$70
Double Chocolate Brownies • \$2.95 per guest • Seasonal Sliced Watermelon \$1.95 per guest

BEVERAGES

Iced Tea • \$7.50 per gallon Lemonade • \$10 per gallon

*Pricing subject to change due to the volatile food/beverage market